

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Currently Amended): A food composition comprising soluble solids in the range of about 50% to about 90% by weight, at least 70% by weight thereof being a sweetening system comprising sucrose and ~~non-sucrose~~ non-sucrose sweeteners in a weight ratio of sucrose to ~~non-sucrose~~ non-sucrose sweeteners of 0:100 to 95:5, wherein the ~~non-sucrose~~ non-sucrose sweetener is of a DE (Dextrose Equivalent) of at least about 30, a carrageenan component in an amount sufficient to form a gel, and water to balance, and wherein the gelation temperature, determined as the intersection of the graphs of elastic modulus, G', and viscous modulus, G'', measured on a ~~Haake~~ HAAKETM Rheometer, RS 100 using the settings - Gradient 1°C/min, ~~0.4640~~ 0.4640 Hz, 95°C - 65°C, t=1800 s, ~~0.50~~ 0.50 Pa, 65°C - 35°C, t=1800 s, ~~2.50~~ 2.50 Pa, of said food composition is < 95°C.
2. (Currently Amended): The composition according to claim 1, wherein said ~~non-sucrose~~ non-sucrose sweetener is a hydrogenated starch hydrolysate syrup of a DE of at least about 30, ~~preferably a DE > 30 fructose or glucose syrup.~~
3. (Currently Amended): The composition according to claim 1, wherein said ~~non-sucrose~~ non-sucrose sweetener is a hydrogenated starch hydrolysate syrup of a DE of least about 40; ~~preferably a DE > 40 fructose or glucose syrup.~~

4. (Currently Amended): The composition according to claim 1, wherein said ~~non-sucrose~~ non-sucrose sweetener is a hydrogenated starch hydrolysate syrup with a DE in the range of about 40 to about 100, ~~particularly preferred about 50 to 90, especially about 60 to 70.~~

5. (Currently Amended): The composition according to claim 4, wherein said ~~non-sucrose~~ non-sucrose sweetener is a high maltose glucose syrup, ~~particularly a high maltose glucose syrup of a DE of about 50 to 60.~~

6. (Previously Presented): The composition according to claim 1, wherein the sucrose can be replaced wholly or partly by an aqueous solution of a sugar alcohol.

7. (Currently Amended): The composition according to claim 6, wherein said sugar alcohol ~~is selected among~~ comprises sorbitol, mannitol, xylitol, isomalt, lactitol, maltitol or a maltitol syrup.

8. (Currently Amended): The composition according to claim 1, wherein the ratio of sucrose to ~~non-sucrose~~ non-sucrose sweetener is from about 10:90 to about 70:30, ~~preferably from about 20:80 to about 30:70, particularly preferred about 1:2.~~

9. (Currently Amended): The composition according to claim 1, wherein the soluble solids thereof is in the range of 70 to 85% by weight, ~~particularly preferred about 75 to 80% by weight.~~

10. (Currently Amended): The composition according to claim 1, wherein the gelation temperature of said food composition is less than 85° C, ~~preferably less than 80° C.~~

11. (Currently Amended): The ~~food~~ composition according to claim 1, wherein at least about 80%, ~~preferably at least about 90%~~ of the soluble solids are comprised by said sweetening system.

12. (Previously Presented): The composition according to claim 1, wherein said carrageenan component is an iota carrageenan or a kappa carrageenan or mixtures thereof.

13. (Currently Amended): The composition according to claim 12, wherein said carrageenan is present in an amount of about 0.25 to 10.0% by weight, ~~preferably about 0.75 to 5.0%, especially about 1 to 3% by weight~~ of the food composition.

14. (Currently Amended): The composition according to claim 1 further comprising as additional gelling agent a hydrocolloid ~~selected from the group~~ comprising pectin, agar-agar, alginates, carboxy methyl cellulose, methyl cellulose, hydroxy propyl cellulose, curdlan, xanthans, gelatine, starch ~~and~~ or gum arabic in an amount of up to about 10.0% by weight of the food composition.

15. (Currently Amended): The composition according to claim 1, wherein said soluble solids further comprise ~~one or more ingredients selected among~~ at least one of milk solids, vitamins, minerals, food grade acids and salts thereof, flavourings, colourings, artificial sweeteners, preservatives and bulking agents.

16. (Previously Presented) The composition according to claim 1, wherein said food composition is a high sugar confectionery.

17. (Previously Presented): The composition according to claim 16, wherein said food composition is soft candies or wine gum.

18. (Previously Presented) The composition according to claim 1, wherein said composition is an aerated confectionery and further comprises a whipping agent.

19. (Previously Presented): The composition according to claim 1, wherein said composition is a glazing.

20. (Currently Amended): A process for producing a food composition according to claim 1 comprising (a) dispersing carrageenan in a syrup of a ~~non-sucrose~~ non-sucrose sweetener at a temperature sufficient to disperse the carrageenan in said syrup while stirring, (b) adding water and heating the mixture to the boiling point thereof, (c) adjusting the soluble solids content to from about 50% to about 90% by weight, (d) depositing said mixture and (e) cooling said mixture to below the depositing temperature of said mixture.

21. (Previously Presented): The process according to claim 20, wherein sucrose, if any, is added in step (c).

22. (Currently Amended): The process according to claim 20, wherein the temperature sufficient to disperse the carrageenan in the syrup of the ~~non-sucrose~~ non-sucrose sweetener is at least about 50, ~~especially at least about 60°C.~~

23. (Currently Amended): The process of according to claim 20, wherein ~~one or more ingredients selected among~~ comprising adding at least one of milk solids, vitamins, minerals, food grade acids, flavourings, colourings, artificial sweeteners, preservatives and bulking agents ~~is (are)~~ added between steps (c) and (d).

24. (Previously Presented): The process according to claim 20, wherein in step (d) said hot mixture is deposited in moulds.

25. (Currently Amended): A ~~use of~~ process for a carrageenan component for gelling a food composition, said process comprising including a carrageenan component in a food composition composed of a soluble solids content of about 50 to about 90% by weight, at least 70% by weight thereof being a sweetening system comprising sucrose and ~~non-sucrose~~ non-sucrose sweeteners in a weight ratio of sucrose to ~~non-sucrose~~ non-sucrose sweeteners of 0:100 to 95:5, wherein the ~~non-sucrose~~ non-sucrose sweetener is of a DE of at least about 30, and wherein the gelation temperature of said food composition, determined as the intersection of the graphs of elastic modulus, G', and viscous modulus, G'', measured on a ~~Haake~~ HAAKETM Rheometer, RS 100 using the settings - Gradient 1°C/min, ~~0,4640~~ 0.4640 Hz, 95°C - 65°C, t=1800 s, ~~0,50~~ 0.50 Pa, 65°C - 35°C, t=1800 s, ~~2,50~~ 2.50 Pa is < 95° C.

26. (Currently Amended): The ~~use~~ process according to claim 25, wherein said carrageenan is an iota carrageenan or a kappa carrageenan or mixtures thereof.

27. (New): The composition according to claim 2, wherein said non-sucrose sweetener is a fructose or glucose syrup having a DE > 30.

28. (New): The composition according to claim 3, wherein said non-sucrose sweetener is a fructose or glucose syrup having a DE > 40.

29. (New): The composition according to claim 4, wherein said non-sucrose sweetener is a hydrogenated starch hydrolysate syrup with a DE in the range of about 50 to 90.

30. (New): The composition according to claim 4, wherein said non-sucrose sweetener is a hydrogenated starch hydrolysate syrup with a DE in the range of about 60 to 70.

31. (New): The composition according to claim 5, wherein said non-sucrose sweetener is a high maltose glucose syrup of a DE of about 50 to 60.

32. (New): The composition according to claim 8, wherein the ratio of sucrose to non-sucrose sweetener is from about 20:80 to about 30:70.

33. (New): The composition according to claim 8, wherein the ratio of sucrose to non-sucrose sweetener is from about 20:80 to about 30:70.

34. (New): The composition according to claim 8, wherein the ratio of sucrose to non-sucrose sweetener is from about 1:2.

35. (New): The composition according to claim 9, wherein the soluble solids thereof is in the range of about 75 to 80% by weight.

36. (New): The composition according to claim 10, wherein the gelation temperature of said food composition is less than 80° C.

37. (New): The food composition according to claim 11, wherein at least about 90% of the soluble solids are comprised by said sweetening system.

38. (New): The composition according to claim 13, wherein said carrageenan is present in an amount of about 0.75 to 5.0% by weight of the food composition.

39. (New): The composition according to claim 38, wherein said carrageenan is present in an amount of about 1 to 3% by weight of the food composition.